

LUXURY YACHT CHARTER

SAMPLE MENU
S/Y CORSARIO

THIS COULD BE YOUR MENU



LUKA VULIĆ

Chef

Hello to everybody reading this!

My name is Luka and I am the chef of the galley on our lovely Corsario yacht. I just wanted to tell you few words about our food philosophy on board and what to expect:

- we as a team, and especially myself personally, are always super excited whenever we have new guests on board, mostly because we really love what we do and we want to show you the best of Croatian cuisine.
- everything that we serve you is done by my hands, as fresh as possible. There will be many occasions when your captain will catch you fresh octopus, calamari or fish & I will make sure that you try it in best possible way.
- in next slides, you will see some of the dishes that we usually prepare, but trust me, there is so much more to experience when you come.
- everything that we cook, we do with lots of love. That is the most important ingredient.

I hope you will like what you see. Warm regards!



DUCK BREAST COLORATA

Roasted & grilled

- Duck breast
- Carrot & ginger cream
- Parmigiano noisette
- Glazed baby carrot
- Glazed baby zucchini
- Roasted pepper

Best served with Plavac mali sort of wine.



MONKFISH GONE WILD

Slowly cooked & fried

- Slowly cooked monkfish with aromatic herbs
- Panko breadcrumbs
- Tomato gel
- Brussels sprouts
- Celery mouse
- Carrot mouse
- Fried cauliflower

Goes perfectly with Pošip Čara.



INKLESS CUTTLEFISH

Cooked & cooled

- cooked cuttlefish served cold
- Kajmak cheese Panna Cotta - local cheese
- Sour pumpkin
- Sour cauliflower
- Tomato gazpacho
- Parmigiano creme

Best served with Istrian Malvazija sort of wine.



ROOSTER MOUSSE

Cooked and chilled

- Slowly cooked rooster with herbs & chilled
- Marinated zucchini
- Truffles
- Radishes
- Hollandaise sauce
- Cauliflower creme

Best served with Crljenak sort of wine.



LA VIE EN ROSE

From Sweettandia

- Dark chocolate mousse
- White chocolate mousse
- Raspberry 'scarf'
- Strawberry glaze
- Chocolate crunch crumbs
- Strawberry gel
- Orange gel

Best served with Dingač Matuško.



OCTOPUS TURF

Sous vide

- Adriatic octopus sous vide
- Chickpeas cream
- Hard cheese cream
- Red onion jam
- Sour onion
- Sour pumpkin

Best served with Croatian Žlahtina.



SWEET CLOUD

From Sweettandia

- Lemon biscuit
- Penaut mouse
- Chocolate crunch crumbs
- Raspberry gel
- Peach gel

Best served with Zinfandel Crljenak.



PASTA ALLA CREMA DI PARMIGIANO

Osteria style

- Homemade pasta
- Parmigiano reggiano cheese
- Parmigiano creme
- Pepper

Best served with Croatian Pošip.



LAZY RIB-EYE

Sous vide & caramelized

- Sous vide aged steak & caramelized with butter and aromatic herbs
- Demi-glace souce
- Butternut squash cream
- Broccoli Panna Cotta
- Confit potato
- Sour cauliflower
- Cauliflower mousse
- Pea microgreens

Best served with Zlatan Plavac Grand Cru.



SMOKEY SEA BASS

Smoked with heavenly sauce

- Smoked sea bass
- Baby onions
- Fresh tomatoes
- Fish velouté
- Caviar
- Sour vegetables
- Aromatic herbs

Best served with Rose Saint Hills.



BUBBA GUMP SHRIMP

Marinated & sour

- Marinated shrimp
- Marinated zucchini
- Tomato gel
- Sour vegetables
- Duck liver with sesame

Best served with Cossetto Malvazija.



FANCY BEEF TARTARE

Raw & properly dressed

- Raw beef
- Dry tomato, baby onion, capers & anchovies tapenade
- Salted & grated egg
- Parmigiano tuile
- Hollandaise sauce

Best served with Korlat Merlot.



STINGRAY FROM THE BAY

Sous vide

- Sous vide stingray (cooked on low temperature)
- Broccoli cream
- Potato cream
- Sweet potato mousse
- Sour cauliflower
- Mashed beetroot

Best served with Žlahtina Gospoja.



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A STORY TO TELL

DISCOVER ADRIATIC